

To a Vienna sausage (containing 5.0 wt% of soybean protein “Sanraba-10” manufactured by Fuji Oil Co., Ltd.), 0 to 5 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the soybean smell.

5 Table 14

Addition amount of GNA (%)	0	1	2	3	4	5
Evaluation results	3	1.6	1.3	1.2	0.7	0.4

As shown in Table 14, the addition of GNA to the Vienna sausage containing the soybean protein of 5 wt% reduced the soybean smell derived from the soybean protein.

10 (15) Hamburger steak containing soybean protein

To a hamburger steak (containing 5.0 wt% of soybean protein “Sanraba-10” manufactured by Fuji Oil, Co., Ltd.), 0 to 5 % of GNA was added to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the

15 soybean smell.

Table 15

Addition amount of GNA (%)	0	1	2	3	4	5
Evaluation results	3	1.1	0.6	0.2	0.1	0.1

As shown in Table 15, the addition of GNA to the hamburger steak containing the soybean protein of 5 wt% reduced the soybean smell derived from the soybean protein.

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(16) Fish sausage containing soybean protein

To a fish sausage (containing 7.0 wt% of soybean protein “Sanraba-10” manufactured by Fuji Oil, Co., Ltd.), 0 to 3 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the soybean smell.

5 Table 16

Addition amount of GNA (%)	0	0.5	1.0	1.5	2.0	3.0
Evaluation results	3	2.3	2.0	1.5	1.1	0.6

As shown in Table 16, the addition of GNA to the hamburger steak containing 7 wt% of the soybean protein reduced the soybean smell derived from the soybean protein.

10 (17) Kamaboko containing soybean protein

To Kamaboko (containing 7.0 wt% of soybean protein “Sanraba-10” manufactured by Fuji Oil, Co., Ltd.), 0 to 3 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the soybean smell.

15 Table 17

Addition amount of GNA (%)	0	0.5	1.0	1.5	2.0	3.0
Evaluation results	3	2.8	2.5	1.9	0.8	0.2

As shown in Table 17, the addition of GNA to the Kamaboko containing 7 wt% soybean protein reduced the soybean smell derived from the soybean protein.

20 Example 6 Reduction of fishy smell

(18) Fish sauce

To a sample obtained by 20-fold diluting fish sauce (“Ajiro” made in Thailand manufactured by Tosogo Co., Ltd.) with distilled water, 0 to 0.5 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate

5 reduction of a fishy smell.

Table 18

Addition amount of GNA (%)	0	0.1	0.2	0.3	0.4	0.5
Evaluation results	3	2.7	1.1	0.6	0.3	0

As shown in Table 18, the addition of GNA to the fish sauce remarkably reduced the fishy smell.

10 (19) Dried bonito shavings

20g of dried bonito shavings were added to 600mL of boiling water and then the boiling was immediately stopped to leave to stand. To a supernatant thereof, 0.5 to 1.0 % of GNA was added to prepare specimens. The specimens were subjected to the

15 organoleptic test to evaluate reduction of the fishy smell.

Table 19

Addition amount of GNA (%)	0.5	0.6	0.7	0.8	0.9	1.0
Evaluation results	2.3	2.2	1.6	0.8	0.5	0.2

As shown in Table 19, the addition of GNA to the solution of the dried bonito extract reduced the fishy smell.

20 (20) DHA

A DHA oil was emulsified to prepare emulsion samples each